andrew james

Teppanyaki Grill, XL and XXL

Please read the manual fully before using the appliance and keep the manual safe for future reference.

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General safety instructions

When using any electrical appliance, basic safety precautions should always be followed including:

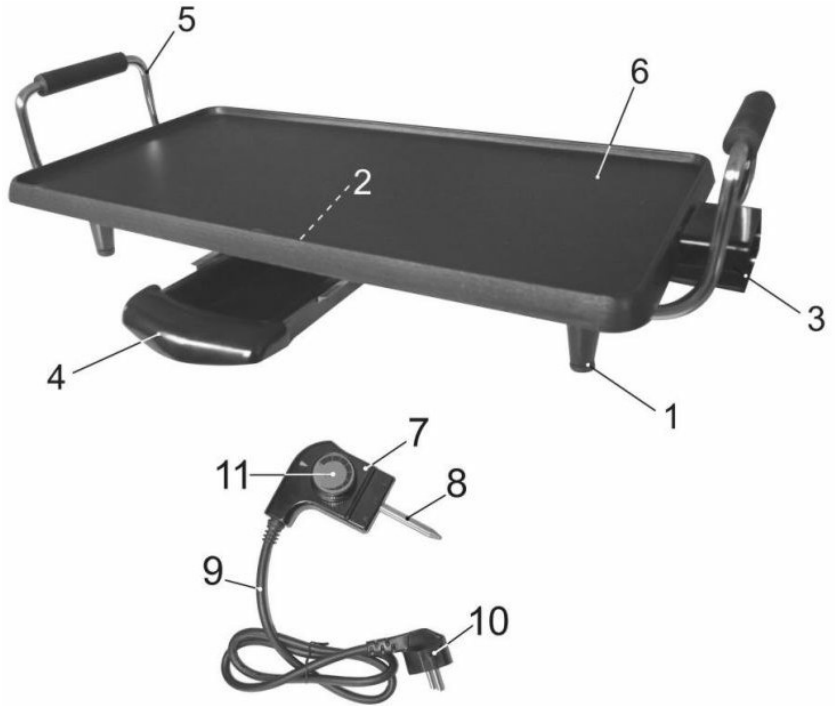
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.

- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Ensure there is adequate space around the appliance whilst operating.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Specific Safety instructions

- Do not touch hot parts of the appliance, always use the handles provided.
- Always keep the appliance clean at all times as it comes into contact with food.
- Exercise care when handling oil as oil is highly flammable and can cause injury.
- DO NOT use sharp objects such as knives and forks to cut food on the appliance as it will damage the grill plate surface.
- Always keep the unit at a safe distance of at least 30 cm from flammable objects such as furniture, curtains etc. when it is in use.
- Only use the thermostat (7) supplied with the appliance.

Appliance components diagram



Overview of components

1. Foot	7. Thermostat
2. Drainage hole	8. Temperature sensor– measures the temperature of the plate
3. Socket for the thermostat	9. Mains lead (BS UK Only)
4. Fat collecting pan	10. Mains plug illustrated (European plug, models sold with UK BS Plug)
5. Handle	11. Thermostat control
6. Grill plate	

Before first time use

- Remove the packaging.
- We recommend that you clean the device as described under “cleaning”.

Initial operation

- Place the device on a heat-resistant surface.
- Please ensure that the temperature regulator (11) is turned off and inserted into the socket (3) of the thermostat. If the thermostat (7) is not inserted correctly, this may lead to abnormal heating which could cause damage to the product and injury to persons. You should therefore ensure that the thermostat is inserted correctly.

- Connect the device to a properly installed 230V, 50 Hz power socket.
- Set the temperature control (11) to the required temperature:

Range	**Temperature adjustment in ˚C approx.**	**Use**
Min	———————	———————
1	Up to 100˚C	Cooking & Keeping food warm
2	Up to 100˚C	Simmering
3-4	200˚C-230˚C	Stir-frying
5	maximum	Grilling

Please note: the stated temperatures should only be used as a guide.

- The device has reached the correct temperature when the control lamp on the thermostat (7) goes off. During operation the control lamp goes on from time to time show that the correct temperature is being maintained.

Using the unit

- Pre-heat the grill for approximately 5 minutes. When the control lamp goes off the grill is ready to use.
- The cooking time depends on the type and quantity of food as well as the degree of cooking. Please base these times on your own experience.
- Always use the spatulas supplied with the grill, any wooden spatula or silicone utensils to turn over the food that is being cooked to avoid damaging the non-stick coating on the grill surface.
- When cooking is finished the food may be kept warm by turning the controls to **MIN**.

Drip Tray

Please note: The pan under the heating plate must be inserted. This is where excess fat collects. When grilling you should check the contents regularly and empty the pan when necessary.

After Use

To switch the device off, first turn the temperature regulator to **OFF** and remove the plug from the socket. Do not remove the thermostat from the device until the device has cooled down, as the temperature sensor is still very hot after use.

Cleaning

- Always remove the plug from the mains socket before cleaning and wait until the unit has cooled down.
- Do not use any wire brush or other abrasive cleaning utensils as this could damage the surface of the grill.
- Under no circumstances should the device be immersed in water or any other liquid.

Heating plate

- Please remove any food residues while they are still warm with a damp cloth or paper towel.
- Always clean the heating surface of the grill with a soft sponge and soapy water, then wipe off with clean water and dry thoroughly with a soft cloth.
- After drying the surface of the grill , we recommend that you apply a small amount of cooking oil to the surface of the grill.

Drip Tray

To clean the drip tray, pull it out from the grill. Dispose of the contents in a safe manner and always clean the pan in soapy water.

Housing

Clean the housing after use with a slightly damp cloth.

Thermostat

- Please clean the thermostat with a soft paper towel or a soft dry cloth.
- Never clean the regulator with any wet items such as a wet cloth, as this could result in an electric shock or fire.
- Never immerse the cable of the appliance in water or any other liquids.

Bacon Wrapped Prawns

Serves 2

10 fresh king prawns

5 slices streaky bacon, halved

5 sun-dried tomatoes, halved

Small drizzle of olive oil

10 cocktail sticks

1. Brush the olive oil over the teppanyaki grill. Preheat the grill on temperature setting 5.
2. Place one tomato on top of each prawn, wrap bacon around and secure with cocktail stick.
3. Arrange all the prawns onto the teppanyaki grill and cook for 5-8 minutes until bacon is cooked.

Chicken Satay Skewers

Serves 3

1/2 Red chilli, deseeded and chopped finely

2cm piece of fresh ginger

1 clove of garlic

1 lime, zest and juice

1 tbsp. honey

2 tbsp. soy sauce

3 tbsp. peanut butter

3 chicken breasts, chunks

Skewers

1. Place the chilli, ginger and garlic into a mini chopper/processor and pulse until smooth.
2. Add the juice and zest of one lime, honey, soy sauce and peanut butter. Blend until smooth.
3. Lay the chunks of chicken on a plate or tray. Pour over the peanut marinade, then turn the chicken until it is coated. Cover with cling film and place in the fridge for 30 minutes.
4. Thread the chicken chunks onto the skewers.
5. Brush a little oil onto the teppanyaki grill. Turn the temperature control to 5.
6. Once the teppanyaki grill has reached the correct temperature, place the chicken satay skewers onto the grill. Turn halfway through cooking.

Sweet Chilli Noodles

Serves 2

150g Noodles

4 spring onions, finely sliced

50g Cherry tomatoes, halved

1/2 red chilli, deseeded

3 tbsp. sweet chilli sauce

Juice of 1 lime

100g cooked king prawns

50g baby spinach leaves

30g peanuts

1. Cook the noodles in boiling water for 4-5 minutes until tender, then drain.
2. Brush the teppanyaki grill with oil then heat to temperature setting 4.
3. In a bowl, add lime juice, chopped chilli, sweet chilli sauce to the prawns. Stir until the prawns are coated.
4. Place the prawns on the teppanyaki grill and add the noodles. Stir fry the noodles and prawns together for 2-3 minutes.
5. Remove noodles and prawns from the grill. Add halved cherry tomatoes, spinach leaves and spring onions and fold into the noodles. Sprinkle peanut over the top then serve.

Herby Roast Haddock

Serves 2

2 smoked haddock fillets

2 slices of stale, white bread in chunks

2 tsp mayonnaise

1 garlic clove, crushed

1/2 lemon, zest

Handful of chopped parsley

Salt and pepper

1. Mix together bread, mayonnaise, garlic, parsley, lemon zest and seasoning.
2. Spread the mix onto one side of the fish so it has a thick crust.
3. Brush the teppanyaki grill with a light coating of oil then heat to temperature setting 5.
4. Place the fish crust side down and cook until the crust is golden.
5. Turn the fish over and cook for a further 2 minutes until cooked.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

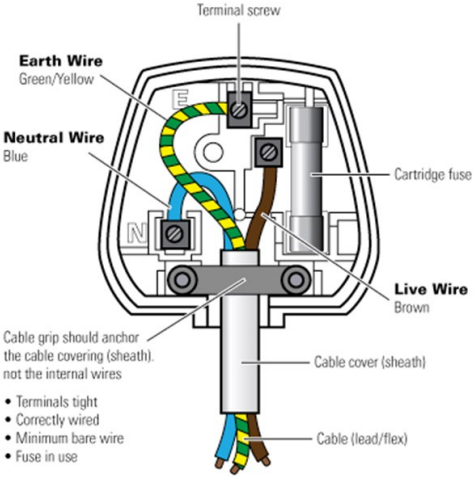
The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live** (**Brown**) wire connects to the right- most live (L) terminal nearest to the fuse.
- The **Neutral** (**Blue**) wire connects to the left-most neutral (N) terminal.
- The **Earth** (**Green and Yellow**) wire connects to the central, top most earthed (**E**) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol: It should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket.

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return

your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.